

WINE LIBRARY

MENU

Gordal olives 10

Sydney rock oysters, natural Sea.

Iggy's sourdough, Alto olive oil 8

Gruyere croquettes, aioli 16

Buffalo Mozzarella, medley tomatoes, basil 24

Pan fried broccolini, Manchego, roasted hazelnut, balsamic glaze 18

Roasted heirloom carrots, peanuts, salsa verde 19

Baby Cos salad, fennel, cherry tomato, Parmigiano, balsamic dressing 16

Octopus alla Puttanesca, capers, black olives, medley tomato 29

Snapper Ceviche, avocado salsa, charred corn, sweet potato fries 28

Spinach ricotta Cannelloni, tomato sugo, basil salsa 28

Spanner crab spaghetti, baby zucchini, cherry tomato, chili, garlic 39

CHARCUTERIE

Full blood Wagyu Bresaola 15

House made salame 15

Prosciutto di Parma 18 month 15

Cured meat selection 35

CHEESE

Woodside Capricorn Goat Brie, Adelaide Hills, S.A 15

Riverine buffalo blue, Gippsland, Vic 15

Aeschlenberg, cow semi hard, Gruyere, Switzerland 15

Selection of three cheeses 35

DESSERT

Cheese cake cream, vanilla ice cream, mix berry coulis 17

Mix Gelato 14

Affogato 12 (with liqueur 17)